

DESSERT MENU

"BLUEBERRY PIE"

FRESH BERRY FILLING, GRAHAM CRACKER
CRUMBLE,
FROZEN YOGURT, BLUEBERRY PAPER

GATEAU BASQUE

(ALMOND CUSTARD CAKE)
STONE FRUIT SALAD, CANDIED MARCONA
ALMONDS

THE CHOCOLATE CIRCUS

COCOA SORBET, CHOCOLATE COVERED
PRETZEL,
DRIZZLED CARAMEL CORN, "NYC EGG CREAM"

PINEAPPLE UPSIDE-DOWN CAKE

RUM CAKE, CANDIED PINEAPPLE,
SESAME BRITTLE, COCONUT CARAMEL SAUCE

STRAWBERRY SHORTCAKE

BAXTER'S STYLE

STRAWBERRY SCONE, VANILLA CUSTARD,
STRAWBERRY-RHUBARB BALSAMIC COMPOTE

ALL \$9

SELECTION OF HOUSEMADE
ICE CREAM OR SORBET

\$6

CHEESE CART...6/18

SELECTION OF ARTISANAL CHEESES,
SEASONAL FRUITS, BREADS

PASTRY CHEF SARA LAVENDER

PORTS, SCOTCH AND COGNAC

FONSECA BIN 27	7
DOW 10 YEAR TAWNY	8
TAYLOR FLADGATE LBV 2003	
10	
GRAHAM'S VINTAGE 1994	
24	
LE BEC SUCRE, TEMPRANILLO PORT	
12	
HIGHLAND PARK 15 YEAR, ORKNEY ISLE	
12	
ARDMORE, HIGHLAND	12
TALISKER, 10 YEAR, ISLE OF SKYE	
12	
OBAN, 14 YEAR, WEST HIGHLAND	
14	
LAPHROAIG, 10 YEAR, ISLAY	
10	
MACALLAN 12 YEAR, HIGHLAND	
12	
MACALLAN 18 YEAR, HIGHLAND	
20	
LAGAVULLIN 16 YEAR, ISLAY	
16	
CHATEAU DU BREUIL CALVADOS	
14	
HENNESSY, VS	
8	
COURVOISIER, VS	8
REMY MARTIN, VSOP	
10	
DELAMAIN, XO, PALE AND DRY	
16	
DE MONTAL, XO ARMAGNAC	
16	

BAXTER'S FEATURES ILLY COFFEE
FROM ITALY &
DAMMAN FRÈRES TEAS FROM
FRANCE